Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A substantially reticulation free food substrate coating composition ~~for food products which permits use of a large rice component,~~ comprising:

a water-dispersible mix of particulate ingredients comprising a rice component comprising more than about 10% of the mix, wherein the rice component comprises more than about 36.51% [[56%]] by weight of about 100 US mesh size or smaller rice particles. ~~which are smaller than #80 USS mesh size and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~

Claim 2 (previously presented): The coating composition of claim 1, wherein the rice component comprises rice flour.

Claim 3 (previously presented): The coating composition of claim 1, wherein the rice component comprises rice starch.

Claim 4 (canceled)

Claim 5 (currently amended): The coating composition of claim 1, wherein the rice component comprises a mix of different ~~standard~~ commercial ~~rice particle~~ size rated rice ingredients ~~grades and~~ wherein at least one of the rice ingredients is ~~grades has more particles smaller in USS mesh size than the commercial size rating known as~~ an about [["]]US[[S]] 120 ~~80~~ mesh size[[."]] or smaller commercial size rated rice ingredient.

Claim 6 (currently amended): The coating composition of claim [[1]] 2, wherein the rice component comprises a mix of different ~~standard~~ commercial rice particle size rated rice ingredients ~~grades~~ and at least one ~~such grade is~~ of the rice ingredients is an about ~~commercially sold~~ [[as "#]]120 US[[S]] mesh size[[."]] or smaller commercial size rated rice ingredient.

Claim 7 (currently amended): A substantially reticulation free coating composition for food products ~~which provides enhanced organoleptic qualities~~ comprising:

a water-dispersible mix of particulate ingredients comprising a rice component comprising ~~wherein the rice component comprises rice particles which are smaller in size than about 200 microns, the rice component comprises~~ more than about 10% by weight of all of the soluble components of the mix of particulate ingredients taken together[[;]] [[and]] wherein the rice component comprises more than about 13.14% by weight rice particles which are about 120 US mesh size or smaller rice particles. ~~the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~

Claim 8 (currently amended): The coating composition of claim [[5]] 7, wherein the rice component comprises a rice flour.

Claim 9 (currently amended): The coating composition of claim [[5]] 7, wherein the rice component comprises a rice starch.

Claim 10 (previously presented): The coating composition of claim 7, wherein the rice component comprises at least about 15% by weight of all of the soluble components of the mix of particulates taken together.

Claim 11 (currently amended): [[A]] The coating composition of claim 10, wherein the rice component comprises up to about 90% by weight of all of the soluble components in the mix of particulates taken together.

Claim 12 (currently amended): A method of substantially eliminating reticulation in the use of food coating compositions ~~which contain rice,~~ comprising the steps of: ~~using a mixture of rice particles in the coating composition which comprise more particles that are smaller in size, than the amount of particles present in the rice flour mixture sold commercially as "#80 USS Mesh Size," and wherein the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~ at least partially coating a food substrate with a coating composition comprising soluble components comprising a rice component that comprises more than about 36.51% by weight of about 100 US mesh size or smaller rice particles;

at least partially thermally processing the food substrate; and

freezing the at least partially thermally processed food substrate wherein the coating composition is substantially free of reticulation after at least partially thermally processing and freezing the food substrate.

Claim 13 (currently amended): The method of claim 12, ~~comprising the step of using an amount of the smaller~~ wherein the rice component comprises ~~particles in the coating composition sufficient to provide~~ at least about 9% by weight of the overall amount of soluble components in the composition.

Claim 14 (currently amended): The method of claim 12, wherein the rice component comprises rice flour. ~~comprising the step of using more than about 10% by weight rice in the coating composition.~~

Claim 15 (currently amended): The method of claim 14, wherein the coating composition further comprises rice flour having a commercial size rating ~~particles~~ of ~~larger than~~ #US[[S 80]] 120 Mesh size or smaller commercial size rating. ~~are also used in the coating composition.~~

Claim 16 (canceled)

Claim 17 (currently amended): A method of substantially eliminating reticulation in the use of food coating compositions ~~which contain rice,~~ comprising the steps of: ~~using a mixture of rice particles in the coating composition which comprise the commercially sold rice flour product identified as "#USS 120 Mesh size," and wherein the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~ at least partially coating a food substrate with a coating composition comprising a first rice component comprising at least about 52% more particles smaller in particle size than 100 US mesh than the amount of particles having a particle size smaller than 100 US mesh found in commercially rated 80 US mesh rice flour;

at least partially thermally processing the food substrate; and

freezing the at least partially thermally processed food substrate wherein the coating composition is substantially free of reticulation after at least partially thermally processing and freezing the food substrate.

Claim 18 (currently amended): The method of claim 17, wherein the coating composition comprises a mix of the first rice component and at least one other rice component and wherein the first rice component comprises at least about 5% by weight of the mix. ~~comprises the rice component that is rice used in the coating is USS 120 Mesh size.~~

Claim 19 (currently amended): A substantially reticulation free potato substrate coating composition for food products ~~which permits use of a large rice component~~ comprising:

a water-dispersible mix of particulate ingredients comprising a rice component comprising more than 10% of the mix, wherein the rice component comprises at least about 52% more particles smaller in particle size than 100 US mesh than the amount of particles smaller than 100 US mesh found in commercially rated 80 US mesh rice flour. ~~more than about 3% by weight of rice particles which are smaller than #100 USS mesh size or smaller and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~

Claim 20 (currently amended): The method of claim 19, wherein the rice component comprises ~~mix of ingredients includes~~ at least about [[40%]] 36.51% by weight ~~of the~~ rice particles which are smaller than [[#]]100 US[[S]] mesh size.

Claim 21 (currently amended): A substantially reticulation free potato substrate coating composition for food products ~~which permits use of a large rice component~~ comprising:

a water-dispersible mix of particulate ingredients comprising a rice component ~~constituting~~ comprising more than 10% by weight of the mix, wherein the rice component comprises more than about 0.5% by weight of a first rice ingredient comprising a commercial size rating of ~~rice particles which are smaller than #~~120 US[[S]] mesh size or smaller commercial size rating. ~~and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.~~

Claim 22 (currently amended): The coating composition of claim 21, wherein the first rice ingredient comprises at least about 1% of the mix of particulate ingredients. ~~comprises at least about 1% of the rice particles which are smaller than #120 USS mesh size.~~

Claim 23 (currently amended): A substantially reticulation free potato substrate coating composition for food products ~~which permits use of a large rice component~~ comprising:

a water-dispersible mix of particulate ingredients comprising a rice component constituting more than 10% by weight of the mix, wherein the rice component comprises at least some rice starch having particles which are on the order of about 200 US[[S]] mesh size and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food substrate at least partially coated with the coating composition.

Claim 24 (currently amended): The coating composition of claim [[1]] 3, wherein the rice component of the coating composition ~~is~~ further ~~applied to a potato substrate~~ comprises a rice flour.

Claim 25 (canceled)

Claim 26 (previously presented): The coating composition of claim 1, wherein the rice component comprises up to about 18% of the mix.

Claim 27 (previously presented): The coating composition of claim 7, wherein the rice component comprises up to about 18% by weight of all the soluble components of the mix of particulate ingredients taken together.

Claims 28-37: (canceled)

Claim 38 (currently amended): A substantially reticulation free coated food product comprising:

a potato substrate at least partially coated with a coating composition comprising a water-dispersible mix of particulate ingredients comprising a rice component comprising more than about 10% of the mix [[and]] wherein the rice component comprises more than about [[56%]] 59.91% by weight of rice particles which are smaller than [[#]]80 US mesh size.

Claim 39 (previously presented)): The coated food product of claim 38, wherein the rice component comprises up to about 18% of the mix.

Claim 40 (currently amended): The coated food product of claim 38, wherein the ~~coating composition is substantially free of reticulation after thermally processing, freezing, and further thermally processing the coating composition upon a food substrate.~~ rice component has a commercial size rating of about 120 US mesh size or smaller commercial size rating and the coated potato substrate is thermally processed.

Claim 41 (currently amended): A substantially reticulation free coated food product comprising:

a food substrate selected from the group consisting of a vegetable and a meat and a coating composition at least partially coating the food substrate comprising:

a water-dispersible mix of particulate ingredients comprising a rice starch comprising more than about 10% of the mix and wherein the rice starch comprises particles that ~~comprises more than about 56% by weight of rice particles which~~ are ~~smaller than # 80~~ about 200 US mesh size or smaller. ~~and wherein the rice starch comprises a mix of different standard commercial rice starch particle size grades and at least one grade has more particles smaller than US mesh size than the commercial size rating known as "US 80 Mesh size."~~

Claim 42 (currently amended): A substantially reticulation free coated and thermally processed food product comprising:

a food substrate selected from the group consisting of a vegetable and a meat and a coating composition at least partially coating the food substrate comprising[[:]] a water-dispersible mix of particulate ingredients comprising a rice component comprising more than about 10% of the mix and wherein the rice component comprises more than about [[56%]] 59.91% by weight of rice particles which are smaller than [[#]]80 US mesh size. ~~and wherein~~

~~the coating composition is substantially free of reticulation after thermally processing and freezing of the food product at least partially coated with the coating composition.~~

Claim 43 (previously presented): The coated food product of claim 42, wherein the vegetable comprises a potato substrate.

Claim 44 (currently amended): The coated food product of claim 43, wherein the coating composition further comprises a dextrin.

Claim 45 (previously presented): The coated food product of claim 42, wherein the rice component comprises a rice flour.

Claim 46 (previously presented): The coated food product of claim 42, wherein the rice component comprises a rice starch.

Claim 47 (previously presented): The coated food product of claim 42, wherein the rice component comprises a rice starch and a rice flour.

Claim 48 (currently amended): A method of making a substantially reticulation free ~~coating~~ coated ~~composition for food products~~ food substrate comprising the steps of:

providing a coating composition for food products, wherein the coating composition comprises a water-dispersible mix of particulate ingredients including a rice component constituting more than about 10% of the mix and wherein the rice component contains more than about [[56%]] 59.91% by weight of rice particles which are smaller than [[#]]80 US mesh size ~~and providing a food substrate~~;

coating the food substrate with the coating composition ~~to provide a coated food product~~;

thermally processing the coated food product;

freezing the coated food product, wherein after freezing the coated food product the coated food product is substantially free of reticulation; and

reconstituting the food product.

Claim 49 (currently amended): A substantially reticulation free coating composition for meat or vegetable food products comprising:

a water-dispersible mix of particulate ingredients ~~including~~ comprising a rice component[[;]] comprising at least about 52% more particles smaller in particle size than 100 US mesh than the amount of particles having a particle size smaller than 100 US mesh found in commercially rated 80 US mesh rice flour and;

~~the rice component containing rice particles which are smaller in size than about 200 microns, and~~ wherein the rice component ~~comprising~~ comprises up to about 18% by weight of all of the soluble components of the mix of particulate ingredients taken together[[;]].

~~wherein the coating composition provides enhanced organoleptic properties and the coating composition is substantially free of reticulation after at least partially thermally processing and freezing a food product at least partially coated with the coating composition.~~

Claim 50 (currently amended): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice starch component constituting more than 10% of the mix, said rice starch component containing more than about 56% by weight of rice particles which are smaller than [[#]]80 US mesh size.

Claim 51 (previously presented): A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice starch component constituting more than 10% of the mix, said rice starch component containing more than about

56% by weight rice particles, wherein the rice starch component comprises a mix of different standard commercial rice particle size graded and at least one said grade has more particles smaller in US mesh size than the commercial size rating known as "US 80 Mesh size."

Claim 52 (New): A substantially reticulation free, coated and thermally processed vegetable or meat coated product comprising a vegetable or meat substrate coated with a coating composition comprising a mix of ingredients comprising at least about 10% rice component comprising an about 100 US mesh size commercial size rating or smaller commercial size rating.

Claim 53 (New): The coating composition of claim 52, wherein the mix of ingredients further comprises dextrin.

Claim 54 (New): The coating composition of claim 1, wherein the mix of particulate ingredients further comprises dextrin.

Claim 55 (New): The coating composition of claim 54, wherein the mix of particulate ingredients further comprises a potato starch.

Claim 56 (New): The coating composition of claim 55, wherein the mix of particulate ingredients further comprises a corn starch.

Claim 57 (New): The coating composition of claim 7, wherein the mix of particulate ingredients further comprises dextrin.

Claim 58 (New): The coating composition of claim 7, wherein the mix of particulate ingredients further comprises a potato starch.

Claim 59 (New): The coating composition of claim 7, wherein the mix of particulate ingredients further comprises a corn starch.

Claim 60 (New): The coating composition of claim 17, wherein the coating composition further comprises dextrin.

Claim 61 (New): The coating composition of claim 17, wherein the coating composition further comprises a potato starch.

Claim 62 (New): The coating composition of claim 17, wherein the coating composition further comprises a corn starch.

Claim 63 (New): The coating composition of claim 19, wherein the mix of particulate ingredients further comprises dextrin.

Claim 64 (New): The coating composition of claim 19, wherein the mix of particulate ingredients further comprises potato starch.

Claim 65 (New): The coating composition of claim 19, wherein the mix of particulate ingredients further comprises a corn starch.

Claim 66 (New): A method of making a substantially reticulation free coated meat or vegetable substrate comprising the steps of:

providing a vegetable or meat substrate, and a coating composition comprising a mix of ingredients comprising at least about 10% rice component comprising an about 100 US mesh size commercial size rating or smaller commercial size rating;

coating the meat or vegetable substrate with the coating composition;

thermally processing the coated substrate; and

freezing the coated food product, wherein after freezing the coated food product the coated food product is substantially free of reticulation.